

PUGLIA, ITALY



STARTERS

GRILLED OCTOPUS

SERVED OVER PAN SEARED CACCIOCVALLO CHEESE,
FRESH FAVA BEAN PUREE,
SMASHED MARINATED CERIGNOLA OLIVES
\$16

EGGPLANT INVOLTINI

PROSCIUTTO, RICOTTA, GOAT CHEESE,
CRISPY SHITAKE MUSHROOMS,
CREAMY ARRABIATA SAUCE
\$12

GRILLED PRAWNS

STRASCIANATI PASTA, CAPERS, TOMATOES,
STRACIATELLA CHEESE, PARMESAN BREADCRUMBS
\$14

MAIN COURSE



ZUPPA DI PESCE

SEA BASS, SHRIMP, MUSSELS, CLAMS AND
OCTOPUS, PARMESAN CROSTINI,
LOBSTER-SAFFRON SCENTED MARINARA
\$29

BRAISED LAMB SHANK

CREAMY WHITE POLENTA WITH CACCIOCVALLO CHEESE,
OYSTER MUSHROOMS & SPINACH, LAMB JUS
\$36

GRILLED HANGER STEAK+

PUGLIA POTATO & MUSSEL CASSEROLE,
ESCAROLE WITH SMOKED PANCETTA,
PORCINI MUSHROOM DEMI GLACE
\$28

PAN SEARED STRIPED BASS

HOUSE MADE GNOCCHI, FRESH FAVA BEANS,
TURNIP GREENS, GUANCIALE, GRANA PADANO
\$30

WINTER

STARTERS

WINTER SALAD**

FIELD GREENS, SPICED PECANS, PEAR, CHEVRE, BACON
APPLE CIDER VINAIGRETTE
\$11

ONION SOUP GRATINEE

MADEIRA, HAVARTI & SWISS CHEESES,
CRISPY ONIONS
\$12

GNOCCHI ALLA CARBONARA

DUCK CONFIT, CARAMELIZED PEARL ONION,
RICH EGG-PARMESAN SAUCE
\$14

MAIN COURSE


CHICKEN & DUMPLINGS

HALF CHICKEN PAN ROASTED WITH PEARL ONIONS,
MOREL MUSHROOMS, HOUSE MADE GNOCCHI,
RICH BACON-TARRAGON JUS
\$28

CORNMEAL CRUSTED SCALLOPS+

CASSOULET OF WHITE BEANS, PANCETTA, WINTER ARUGULA,
PIQUILLO PEPPER BEURRE ROUGE
\$32

PAN ROASTED DUCK BREAST+

CELERY ROOT PUREE, MISSION FIG BREAD PUDDING,
CRANBERRY GASTRIQUE
\$29

** THESE ITEMS CONTAIN NUTS

+THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS. HOWEVER CONSUMING OVERCOOKED MEATS,
SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.
A 20% GRATUITY MAY BE ADDED TO TABLES OF 6 OR MORE

SPECIALTIES



STARTERS

MOULES MARINIÈRE

WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON
\$14

ENDIVE AND ARUGULA SALAD**

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE
\$12


HOUSE MADE FRIES

HOUSE DIPPING SAUCE
\$8

FRIED OYSTERS

CHIPOTLE REMOULADE
\$13

MAIN COURSE



STEAK/FRITES+

GRILLED NY STRIP, MUSTARD BUTTER, HOUSE-
MADE FRITES,
WATERCRESS SALAD
\$32

MOM'S MEATLOAF

BEEF, PORK, HERBS, MUSHROOMS
MASHED POTATOES, GREEN BEANS, DEMI-GLACE
\$22

"CAMPSTYLE" GRILLED TROUT

LYONNAISE POTATOES,
WHOLE GRAIN MUSTARD BEURRE BLANC
\$25

STUFFED ROASTED RED PEPPER

SPINACH, WHITE BEANS, ROASTED TOMATO,
SHITAKE MUSHROOMS, CARROT COULIS
\$24